

Proposed Changes to the United States Classes, Standards, and Grades for U.S. Grade C-Quality Poultry (AMS §70.222)

Proposed changes are in **bold**.

United States Standards for Quality of Ready-to-Cook Poultry and Specified Poultry Food
Products

§70.210 General.

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(c) * * *

(d) In interpreting the respective requirements specified in AMS §§70.210 through 70.222 for A quality, B quality, and C quality, the intensity, aggregate area involved, **quantity**, and locations of:

(1) **feathers;**

(2) **exposed flesh (resulting from cuts, tears, and missing skin);**

(3) **discolorations** (whether or not caused by dressing operations **and bruises**);

(4) **disjointed and broken bones;** and

(5) freezing defects, as such defects individually, or in combination, detract from the general appearance, shall be considered in determining the particular quality of an individual carcass or part.

(e) * * *

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Standards for Quality of Ready-to-Cook Poultry

§70.222 C Quality.

A **carcass or part** that does not meet the requirements for A or B quality may be of C quality, **provided** the flesh is substantially intact **and the carcass or part complies with the following:**

(a) **Conformation.** The carcass or part may have abnormal deformities that detract from the appearance of the product and affect the normal distribution of flesh, such as seriously curved, or crooked breast, seriously crooked back, or misshapen legs and wings.

(b) **Fleshing.** The carcass or part may have a poor covering of flesh considering the kind, class, and part.

(c) ***Fat covering.*** The carcass or part, considering the kind, class, and part, may have insufficient fat covering in the skin that allows the appearance of flesh through the skin.

(d) ***Defeathering.*** The carcass or part may have a scattering of protruding feathers and hairs. A carcass or part shall be considered to have not more than a scattering of protruding feathers when it complies with the tolerances specified in the following table:

Grade C	Feathers Permitted		
	Length	Carcass	Part
Turkeys	less than or equal to 3/4 in.	8	4
Ducks and geese ¹	less than or equal to 1/2 in.	12	6
All other poultry	less than or equal to 1/2 in.	8	4

¹ Hair or down is permitted on the carcass or part, provided the hair or down is less than 3/16 inch in length, and is scattered so that the carcass or part has a clean appearance, especially on the breast and legs.

(e) ***Exposed flesh.*** The carcass or part may have unlimited exposed flesh.

(f) ***Disjointed and broken bones, and missing parts.***

(1) The carcass or part may have disjointed and broken bones.

(2) The carcass may have the tail and any portion of both wings removed. Parts, which may normally have the tail present, may have the tail removed. Parts with wings may have the wing tip(s) removed at the joint.

(h) ***Trimming.*** Trimming of the breast and legs is permitted, but not to the extent that the normal meat yield is materially affected. The back may be trimmed in an area not wider than the base of the tail and extending from the tail to the area between the hip joints.

(i) ***Backs.*** C-quality backs shall meet all applicable provisions of this section pertaining to parts. Backs shall include all the meat and skin from the pelvic bones, except that the meat contained in the ilium (oyster) may be removed. The vertebral ribs and scapula with meat and skin and the backbone located anterior (forward) of the ilia bones may also be removed (front half of back).

(j) ***Freezing defects.*** The carcass or part may have severe defects resulting from handling or occur during freezing or storage. The carcass or part may have numerous pockmarks and large dried areas due to drying of the outer layer of flesh. No limit on the amount or color of ice present.

(g) ***Discolorations.*** The carcass or part may have areas of discolorations and flesh bruises that do not render the carcass or part unfit for food.